

## Thai Watermelon Salad



### Ingredients:

- 2 tbsp fresh Lime juice
- 2 tbsp fresh Orange juice
- 1 tbsp Rice vinegar
- 1 tbsp Asian Fish sauce
- ½ tsp Chili Garlic sauce or Sriracha
- ½ tsp freshly grated Ginger
- Salt & Pepper to taste
- 4 cups Watermelon (rind and seeds removed & cut into 1" chunks)
- 1 Cucumber (peeled & cut into ¼" slices)
- ½ cup lightly packed Mint leaves, coarsely chopped
- ½ cup lightly packed Basil leaves, torn
- ¼ cup roasted Peanuts, chopped

### Directions:

In a large bowl, whisk the lime juice, orange juice, fish sauce, chili sauce and ginger. Season with salt and pepper.  
Add the watermelon, cucumber to the dressing.  
Fold in the mint and basil, season with salt and pepper to taste and sprinkle with the chopped peanuts.